

Crusty Bread

3 cups unbleached all purpose flour
1 3/4 teaspoons salt
1/2 teaspoon Instant or Rapid-rise yeast
1 1/2 cups water

In a large mixing bowl, whisk together flour, salt and yeast. Add water and mix until a shaggy mixture forms. Cover bowl with plastic wrap and set aside for 12 - 18 hours. Overnight works great.

Heat oven to 450 degrees. Place a cast iron pot or any oven proof dish with a lid in the oven while it's pre-heating. Meanwhile, turn dough onto a heavily floured surface (it will be sticky) and shape into a ball. Cover with plastic wrap and let set while the pot is heating.

Remove hot pot from the oven and drop in the dough. Cover and return to oven for 30 minutes. After 30 minutes remove the lid and bake an additional 15 minutes or until top of loaf is toasted and crusty. Remove bread from oven and place on a cooling rack.

Modifications:

Add any of the following to your dough while you're mixing it together for other delicious flavors ...

Pepper jack cheese
Jalapeno cheddar
Raisin walnut cinnamon
Pumpkin sunflower poppy seeds
sharp cheddar
rosemary lemon gruyere
lemon thyme asiago
asiago
mixed herb with rosemary
chives and thyme
dried cranberries and orange zest
cinnamon and raisins